

LUNCH MENU

We use Organic Eggs and Locally Grown Ingredients

All dishes served with house salad can be substituted with fries

POUR COMMENCER

Pâté de Campagne | Country pork paté

Soupe à l'oignon | French onion soup

Soupe au poulet | Chicken soup

Soupe du jour | Soup of the Day

NOS SALADES

Caesar Salad

Choice of mixed greens or arugula salad with croutons dressed with parmesan cheese

* add avocado, chicken or steak

Salade du Moulin

Carrots, corn, chickpeas, beets and hard-boiled organic egg, and mixed greens

Salade Poulet Grillé Avocat

Grilled chicken, avocado, cherry tomatoes, and mixed greens

Salade de Rockette au Bleu, Noix et Pommes Vertes

Arugula salad, green apples, cherry tomatoes, candied walnuts and blue cheese, served with lemon dressing

Salade Niçoise

Yellowfin Tuna in olive oil, French string beans, hard-boiled organic egg, fingerling potatoes, cherry tomatoes, Niçoise olives, anchovies and mixed greens. Substitute with Grilled Tuna

Salade de Thon Grillé au Quinoa

Sushi Grade Tuna grilled, Quinoa, Arugula Salad, Avocado and Cherry tomatoes,

Salade de Rockette au Saumon Grillé, Amandes effilées et Parmesan

Arugula Salad with Grilled Salmon, Sliced Almonds & Parmesan Cheese

Salade de Betteraves au chèvre

Red beets, goat cheese, French string beans, roasted almonds and mixed greens

NOS CRÊPES

Crêpe Poulet-fromage et sa salade

Brittany style buckwheat crepe filled with diced chicken, mushrooms and a creamy cheese sauce served with house salad

Crêpe Epinard-fromage et sa salade

Brittany style buckwheat crepe filled with spinach, caramelized onions and creamy cheese sauce served with house salad

NOS OMELETTES

Our omelets are prepared with organic eggs. Choice of tomatoes, spinach, ham, cheese, onion, mushroom, bacon or fresh herbs, served with Salad & French fries

3 fillings

4 fillings

5 fillings

Apéritifs

Blanc de Blancs Brut Reserve

Mimosa

Bellini

Kir Royal

LUNCH MENU

LES INCONTOURNABLES

Quiche du jour

Quiche of the day served with house salad (prepared with organic eggs)

Croque Monsieur

White Pullman bread, French ham (turkey optional) and Swiss cheese served with house salad

Croque Madame

White Pullman bread, French ham (turkey optional) and Swiss cheese served with house salad, topped with an organic egg sunny side up

Sandwich Viêtnamien

Free range chicken, cilantro, julienne of carrots and celery roots with spicy mayonnaise, served with French fries & House salad

Croissant du Moulin

Bacon, organic eggs and cheese on a croissant served with house salad

BLT Croissant

Avocado, lettuce, bacon, tomato and spicy mayo on a croissant served with house salad

* add turkey / add cheese

NOS PLATS

Bavette à l'Echalotte et Sauce au Vin Rouge

Skirt steak with shallot and red wine sauce, served with French fries.

Merguez-frites

Grilled lamb sausages served with French fries & House salad

Le Burger du Moulin

Sirloin burger with cheddar, blue or Swiss cheese, topped with crispy bacon served with French fries

SIDES

Small House Salad

French Fries

Haricots Verts

Wine by the glass:

Sauvignon Blanc

Côte de Provence Rosé

Cabernet Sauvignon

Chardonnay

